NON-ALCOHOLIC

FLAVORED LEMONADE | 6
Blackberry, Passion Fruit, Strawberry, Huckleberry, Coconut

FAUX MULE | 9
Choice of Housemade Fruit Puree, Ginger Beer, Lime

TAGARITAS | 10
Non-Alcoholic Margarita with Lime, Strawberry, Blackberry, or Passion Fruit

SAN PELLEGRINO | 6
Sparkling Limonata, Aranciata, Aranciata Rossa, or Pompelmo

PEPSI PRODUCTS | 4
Pepsi, Diet Pepsi, Sierra Mist

TWO LEAVES AND A BUD TEA | 4

WALLA WALLA ROASTERY COFFEE

CAPPUCCINO | 6
ESPRESSO | 5
CREEKTOWN DRIP | 4

SALAD & SOUP

SOUP DU JOUR | 9
Ask your server for details

KALE & HUCKLEBERRY SALAD~ | 19
Roasted Sweet Potato, Shaved Red Onion, Huckleberries, Toasted Pistachios, Barrel Aged Feta, Dijon Mustard Vinaigrette, Fried Sweet Potato Straws

TAGARIS GREEK | 16
Whipped Feta, Cucumbers, Grape Tomatoes, Fennel, Kalamata Olives, Sherry Vinaigrette

CLASSIC CAESAR* | 16

ADD TO ANY SALAD | Pacific Tail-On Shrimp 9, Spanish Albondigas 7, Pulled Roasted Chicken Breast 7, Grilled Alaskan Chinook Salmon 15

FLATBREADS

All Crusts Made Fresh Daily | Substitute Gluten-Free French Meadow Bakery Crust

WHITE TUSCAN | 19
Creamy Béchamel, Prosciutto, Huckleberries, Mozzarella, Red Onion, Shaved Parmesan, Fresh Arugula

WHITE GARLIC CHICKEN | 18
Roasted Tomatoes, Alfredo, Artichokes, Red Onion, Mozzarella

FIG & BACON | 19
Fig Jam, Red Onion, Daily's Bacon, Fresh Brie, Arugula, Port Reduction

FRAGRANT ZAATAR, CREAMY FETA & OLIVES | 18
Barrel Aged Whipped Feta, Israeli Zaatar Seasoning, Mixed Olives, Paprika Oil, Sherry Vinaigrette, Parsley

TENDERLOIN STEAK AND BLEU CHEESE | 19
Caramelized Onion, Roasted Garlic, Hansen Farms Tomatoes, Horseradish Cream

BLACKBERRY HABAÑERO BBQ CHICKEN | 19
Pancetta, Red Onion, Aged White Cheddar, Fresh Mozzarella

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN* | 55
Blue Mesa Prime Beef Filet, Smokey Coffee Rub, Roasted Garlic Parmesan Wedges, Huckleberry Demi-Glace, Fresh Market Vegetables
Surf and Turf: Add Cajun Shrimp | 60
PAIR WITH 2021 RESERVE DU CHEF RED BLEND

RED WINE BRAISED BISON SHORT RIBS* | 55
Parmesan Grits, Fried Kale, Fresh Market Vegetables
Surf and Turf: Add Cajun Shrimp | 61
PAIR WITH 2024 ORGANIC MERLOT

PAN SEARED WILD ALASKAN CHINOOK SALMON | 38
Rosemary Parmesan Risotto, Lemon Caper Cream Sauce, Fried Kale
PAIR WITH 2024 CHARDONNAY

DUNGENESS CRAB PENNE | 34
Housemade Harissa, Alfredo, Fried Kale, Shaved Parmesan, Grilled Sourdough Crostini
PAIR WITH 2024 PINOT NOIR

CAJUN SHRIMP & GRITS* | 28
Creole Style Pacific Tail-on Shrimp, Parmesan Grits, Grilled Sourdough Crostini
PAIR WITH 2022 CARMENERE

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of food borne illness, especially if you have medical conditions.
~ Contains Nuts, Sesame Seeds

ENTRÉES

TAGARIS CLASSIC PAELLA* | 42
Saffron Risotto, Tail-on Pacific Shrimp, Willapa Bay Manilla Clams, Housemade Chorizo, Roasted Chicken, Roasted Garlic, Eliseo Silva Chardonnay, Cilantro, Salsa Verde
PAIR WITH 2022 RIBERO DEL COLUMBIA TEMPRANILLO

PASTA BOLOGNAISE* | 26
Penne, Homemade Chorizo, Carrots, Burrata Cheese, Shaved Aged Parmesan, Grilled Sourdough Crostini
PAIR WITH 2024 SANGIOVESE

BISTRO HAM & BACON MELT | 21
Toasted Sourdough Focaccia, Roasted Carver Ham, Daily's Bacon, Havarti Cheese, Pepperoncini, Sautéed Kale, Grilled Onion, Stoneground Mustard Aioli
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles
PAIR WITH 2023 MALBEC

MONTANA BISON ROYAL BURGER* | 25
Ground Bison, Fried Egg, Havarti Cheese, Daily's Bacon, Fried Onion Straws, Shredded Romaine, Heirloom Tomatoes, Garlic Parmesan Aioli, Stone Ground Artisan Sourdough Bun
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles
PAIR WITH 2020 BOARDOE

TAGARIS GYRO | 19
Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki
Meat Choice: Lamb & Pork Sausage or Roasted Chicken
Served with Choice: Soup, Salad, Garlic Parmesan Frites or Crinkles
PAIR WITH CLONK DE PLONK RED BLEND

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TAPAS

MEDITERRANEAN GRAZING BOARD* ~ | 49
(SERVES 4)
Fromagerie Cheeses, Aged Chorizo, Grilled Chicken Skewers, Whipped Feta, Fruits, Nuts, Chocolate, Olives, Pickled Beans, Israeli Naan

SAUTEED WILLAPA BAY MANILLA CLAMS* | 25
Pancetta, Roasted Sweet Potato, Eliseo Silva Chardonnay, Shallots, Garlic, Toasted Sourdough Crostini

DUNGENESS CRAB CAKES* | 24
Stone Ground Mustard Aioli, Homemade Cabbage Slaw, Fried Sweet Potato Straws

BARREL AGED WHIPPED FETA~ | 17
Orange Zest, Toasted Pistachios, Local Honey, Parsley, Toasted Sourdough Crostini

SWEET CHILI CHINOOK SALMON BITES* | 25
Smoked Paprika French Fries, Chili Flakes, Local Honey, Lemon Aioli, Lemon Wedge

FRESH-CUT SWEET ONION RINGS* | 12
Tallow Fried, Served with Garlic Aioli

BLACKBERRY JALAPENO POPPERS~ | 17
Barrel Aged Whipped Feta, Blackberry Compote, Toasted Pistachios, Paprika Oil

SPANISH ALBONDIGAS | 19
Pork and Lamb Meatballs, Spicy Harissa, Chickpea Stew, Tzatziki, Barrel Aged Feta, Israeli Naan

SPANISH PATATAS BRAVAS* | 12
Tallow Fried Spicy Yukon Potatos Served with Garlic Aioli & Spicy Harissa

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SPIRITS

*Well Spirits

VODKA
Block One ~ Pasco, WA
Stoli
Tito's
Vido ~ Prosser, WA
Flavored 360
Wild Roots ~ Portland, OR
Sun Ranch*~ Sisters, OR

TEQUILA
Herradura Silver
Herradura Reposado
Tres Agaves OG Reposado
Tres Agaves OG Anejo
Lalo
El Jimador*

BOURBON
Bulleit
Four Roses Single Barrel
Gentleman Jack
Woodford Reserve
Blanton's
Benchmark

GIN
Empress 1908
Feather & Folly~ Prosser,WA
Hendrick's
Tanqueray
Sun Ranch*~ Sisters, OR

WHISKEY
Bulleit Rye
Crown Royal
Pendleton~ Pendleton, OR
Tullamore D.E.W.
Whistle Pig (10year)
Westland~ Seattle, WA

RUM
Sailor Jerry's
Don Q Pina
Don Q*

SCOTCH
Balvenie (14 year)
Glenfiddich (15 year)
Highland Park (12 year)
Macallan (12 year)

BEER

ROTATING LOCAL CRAFT DRAFT BEER | 8
Ask your server for Today's Selection
CANNED BEER | 7
Coors Light, Rainier, Pabst Blue Ribbon, NA Beer
ROTATING LOCAL CIDER | 6
Ask your server for Today's Selection

~ We Proudly Support our PNW Distilleries and Breweries

Chef Joshua DuQuist

Head Chef Josh DuQuist was born and raised in the Tri-Cities where he attended Pasco High. During his last two years of High School, he went to Tri-Tech and joined the culinary program. From that moment on, he knew that his passion was in the kitchen and representing the art of food.

After High School, he attended Le Cordon Bleu culinary school in Portland where he graduated with honors. Josh has owned and operated a little restaurant in the Tri-cities before finding his place among the ranks for the past 17 years at Tagaris Winery.

He believes that using the freshest ingredients from local farms and purveyors produces better quality and higher nutritious meals. Josh's culinary background and attention to detail will not only please your palate, but will leave a lasting impression on anyone who dines with us.

OUR MISSION

Our menu features locally grown organic produce and proteins all prepared with our signature focus on flavor and quality. We purchase our ingredients almost exclusively from a collection of local farmers, all less than 80 miles from our front door. Vegetables, beans, fruits, mushrooms, and more come from the fields, farms and kitchens of our neighbors to ensure our support of our local organic farming community.

We work with local artisans, farmers, and foragers to serve the best of each season, bright and intense in spring and summer, rich and hearty in fall and winter.

Tagaris is proud to use only 100% extra virgin olive oil, avocado oil, unsalted butter, and beef tallow in our cooking, frying, sauces, and dressings. NO SEED OILS. Avoiding seed oils is thought to lower chronic inflammation, help manage blood sugar and insulin resistance, and improve overall gut health.

Our breads, buns, and pastas are sourdough, which offer better digestibility, a lower glycemic index, feed useful gut bacteria, and contain just unbleached flour, water, and salt. NO SUGAR. Sourdough fermentation significantly affects how carbohydrates are digested and absorbed, generally leading to healthier metabolic outcomes compared to conventional yeast-leavened products.

Tagaris takes great pride in crafting our Mediterranean cuisine to pair perfectly with our Tagaris gluten-free, vegan, with no sugar or added sulfites organic wines. Enjoy!

A gratuity of 18% will be added to tables of 8 or more guests.
100% of this gratuity is paid to the employee or employees who served you today.